

# LIQUOR LIST

## APERITIF WINES

Dry Sack Sherry.....	7.00
Dubonnet .....	6.00
Campari .....	7.50
Harveys Bristol Cream .....	7.00
Cockburn's Port Special Reserve .....	7.00
Pedroncelli 1996 Vintage Port .....	6.75
Irish Coffee .....	7.50
Cappuccino .....	7.50

## COCKTAILS and MIXED DRINKS

Martini (Gilbey's).....	7.50
Gibson (Gilbey's) .....	7.50
Manhattan (Early Times) .....	7.50
Old Fashioned .....	6.50
Dubonnet Cocktail .....	7.50
Rob Roy .....	7.75
Gimlet .....	7.00
Daiquiri .....	7.00
Bacardi .....	7.00
Stinger .....	7.00
Side Car .....	7.00
Margarita .....	7.00
Singapore Sling .....	7.00
Grasshopper .....	7.00
Bourbon High Ball .....	6.50
Scotch High Ball .....	6.50
Whiskey Sour .....	7.00
Gin Fizz .....	7.50
Tom, John or Vodka Collins .....	7.00
Screwdriver .....	7.00
Bloody Mary .....	7.00
King Alphonse .....	6.50
Black Russian .....	7.00
Brandy Alexander .....	7.00
Gold, Silver or Royal Fizz .....	7.50
Ramos Fizz .....	7.50
Champagne Cocktail .....	6.50
Long Island Iced Tea .....	10.00
Pina Colada .....	7.50
Cosmopolitan .....	7.50
Cadillac Margarita .....	13.00

## WINES OF CALIFORNIA VINEYARDS

White or Red, Chardonnay, Cabernet, Merlot .....	(Glass) 5.50	(Carafe) 12.00			
Beringer White Zinfandel .....	(Glass) 6.00	(Bottle) 14.50			
Fess Parker Chardonnay V. ....		(Bottle) 26.00			
1998 Raymond Burr Cabernet Sauvignon Gold Medal .....		(Bottle) 38.00			
2000 Raymond Burr Chardonnay .....		(Bottle) 33.00			
Blossom Hill Merlot .....		(Bottle) 16.00			
Coppola Claret (2002).....	25.00	Coppola Sauvignon Blanc(2003).....	21.00	Coppola Chardonnay (2003).....	17.00

## BEAULIEU VINEYARDS

	1/2 Bottle	Bottle		1/2 Bottle	Bottle
Cabernet Sauvignon .....	16.00	32.00	Chardonnay .....	9.50	18.00
Pinot Noir .....		18.00	Dry Sauvignon Blanc .....		20.00
			Merlot .....		18.00

## IMPORTED WINES

Jean Leon Syrah (Spain) 2001 .....	25.00	Chardonnay, Louis Jadot (France) .....	23.00
Jean Leon Chardonnay (Spain) 2002 .....	25.00	Saint Emilion, B&G (France) .....	24.00
Orvieto Antinori (Italy), Vintage .....	17.00	Chateaufort Du Pape, B & G (France) .....	30.00
Chianti, Ruffino (Italy).....			11.00 18.50
Trentino Concilio Pinot Grigio (Italy).....			19.00
Beaujolais, Louis Jadot (France), Vintage .....			12.00 24.00
Pouilly Fuisse, Louis Jadot (France), Vintage .....			30.00

## SPARKLING WINE and CHAMPAGNES

	Bottle		Bottle
Champagne (split) .....	6.00	Mumm's Cordon Rouge (France) .....	55.00
Korbel .....	21.00	Moët and Chandon Brut (France) .....	50.00

## BONDED, STRAIGHT and BLENDED WHISKIES

Old Forester.....	7.00	Wild Turkey .....	7.50	Seagram 7 - Crown .....	7.00
Canadian Club .....	7.00	Black Bush .....	8.00	Seagram V0 .....	7.00
Jack Daniel's .....	7.50	Jim Beam .....	6.50	Seagram Crown Royal .....	8.50
Makers Mark .....	7.50				

## SCOTCH, IRISH and RYE WHISKIES

Chivas Regal .....	10.00	Dewar White Label .....	8.50	Johnny Walker, Gold .....	12.50
Cutty Sark .....	8.50	Glenlivet .....	12.00	Johnny Walker, Black .....	10.00
J & B .....	8.50	Old Bushmill .....	7.50	Johnny Walker, Red .....	8.00
Haig & Haig Pinch .....	10.00				

## DOMESTIC and IMPORTED GINS and VODKAS

Beefeaters .....	7.25	Belvedere Vodka .....	10.00	Bacardi - 151% .....	8.50
Plymouth Gin .....	7.75	Chopin Vodka .....	10.00	Bacardi Gold/Silver .....	7.00
Boodles .....	7.50	Absolut Citron .....	8.50	Meyers Rum .....	7.25
Tanqueray .....	7.50	Absolut .....	7.50	Captain Morgan .....	7.00
Bombay .....	7.50	Grey Goose .....	9.00	Jose Cuervo 1800 .....	8.50
Bombay Sapphire .....	8.50	Smirnoff .....	7.00	Tequila Gold .....	7.00
Stolichnaya Vodka .....	7.50	Sky Vodka .....	7.25	Patron Gold/Silver .....	12.00
Stolichnaya Gold .....	8.00	Ketel One .....	8.50	Gran Centenario Anejo .....	12.50

## BRANDIES and COGNACS

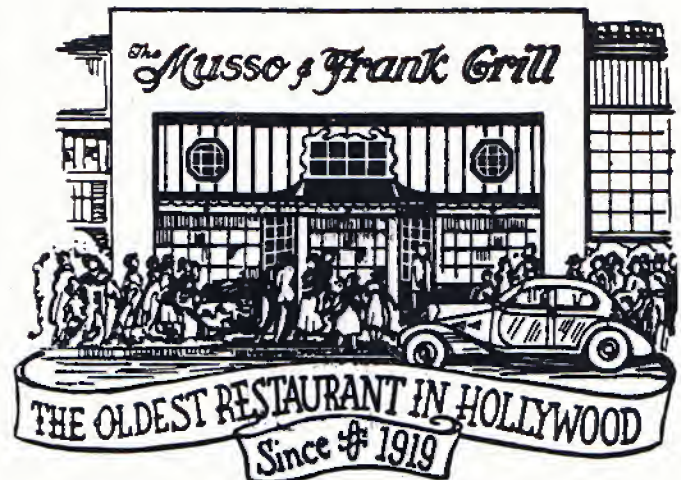
Blackberry .....	6.00	Martell VSOP .....	12.00	Martell Cordon Blue .....	20.00
Peach Brandy .....	6.00	Remy Martin VSOP .....	12.00	Amaretto .....	8.50
Apricot Brandy .....	6.00	Christian Brothers .....	6.00	Peppermint Schnapps .....	6.00
Apple Jack .....	6.00	Courvoisier VSOP .....	12.00	Peach Schnapps .....	6.00

## LIQUEURS

Anisette .....	6.00	Galliano .....	8.00	Southern Comfort .....	7.00
B & B .....	10.00	Grand Marnier .....	10.00	Triple Sec .....	6.00
Benedictine .....	10.00	Kahlua .....	8.50	Creme de Cacao .....	6.00
Creme de Cassis .....	6.00	Pernod Fils .....	7.00	Creme de Menthe .....	6.00
Cointreau .....	9.00	Akvavit .....	7.00	Sambuca .....	7.00
Orangette .....	10.00	Frangelico .....	9.00	Bailey's Irish Cream .....	7.00

## DOMESTIC and IMPORTED BEERS and ALES

Coors .....	4.50	Beck's .....	5.00	Heineken .....	5.00
Budweiser .....	4.50	Amstel .....	5.00	Corona .....	5.00
Michelob .....	4.50	Guinness Stout .....	5.00	Pellegrino Water .....	3.00
Coors Light .....	4.50	Non Alcoholic Beer .....	5.00	Evian Water .....	3.00
Millers High Life .....	4.50	New Castle .....	5.25		



## THE FINEST OF CUISINE

6667 HOLLYWOOD BOULEVARD

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Open From 11:00 a.m. to 11:00 p.m.

CLOSED SUNDAY AND MONDAY

The Musso and Frank Grill

and the Hollywood community  
proudly welcomes the

National  
Association of Librarians  
Annual Convention.

# History of a landmark...

## *Musso and Frank Grill*

The year is 1919 – Woodrow Wilson is the President of the United States, Prohibition is the law of the land and Musso & Frank Grill first opens its doors in September, making it the oldest restaurant in Hollywood. At that time Musso's was almost all there was on the Boulevard, which was surrounded by avocado groves, eucalyptus trees and a gentle stream running down Franklin Avenue.

Musso's actually began in 1910 in Portland with "The Progress", a restaurant owned by Joseph Musso and Joseph Carissimi. They sold out when Oregon went dry and fled down the coast, Carissimi staying in Sacramento and Musso making it to Los Angeles to join Frank Toulet in what was to become Musso & Frank Grill. In 1926 the partners sold to Musso's old partner. Joseph Carissimi, and John Mosso, whose name is so similar it has led to confusion ever since. The restaurant is still owned to this day by the Mosso and Carissimi families.

The daily menu was created by chef Jean Leon Rue who began his career at Musso and Frank in 1922 and remained until his death in 1976 (54 years!). Chef Rue was born in Limoges, France and was schooled and apprenticed in Paris. He put his heart into everything he prepared and according to many, created dishes that never appeared in any other restaurant. The kitchen remains committed to Chef Rue's original recipes and menu, which has not varied perceptively in 86 years.

Through the years Musso and Frank Grill played host to some of the world's great authors. Conveniently located across from the Screenwriters Guild, Mussos became the local watering hole for literary giants like Earnest Hemingway, F. Scott Fitzgerald, William Faulkner, T.S. Elliot, Charles Bukowski, and Raymond Chandler (to name a few).

Aside from its literary history, Musso's list of clientele was and still is rich in film and television celebrities, producers, and directors. Great stars of the silver screen such as Charlie Chaplin (who had his own booth by the window), Greta Garbel, Humphry Bogart, and John Barrymore, often sat down in the deep leather booths of Mussos with great filmmakers such as Cecil B. Demil, the Warner brothers, or Orson Welles to discuss scripts and contracts over a martini lunch.

Through the last 89 years Mussos has received many awards and recognitions, among them proclamations from the United States Congress, State of California, the City of Los Angeles, and the Hollywood Chamber of Commerce. Mussos has also been featured in such prestigious publications as the Los Angeles Times, New York Times, Bon Appétit, Gourmet Magazine, American Heritage and Forbes.

As the oldest restaurant in Hollywood, Musso & Frank Grill remains a family organization, rich in tradition and committed to pleasing the public.

TUESDAY JULY 1, 2008

*National association of Librarians*  
*Annual convention*

### SOUP OR SALAD

LEEK AND POTATO SOUP  
CREAM OF TOMATO SOUP  
ROMAIN SALAD (CHOICE OF DRESSING)  
HOUSE DINNER SALAD

### ENTREES

CORNED BEEF AND CABBAGE  
ROAST LAMB SANDWICH  
TURKEY OR CHICKEN A LA KING  
FILET OF SANDABS  
CHEESE RAVIOLI with MUSHROOM SAUCE  
CLUB SANDWICH with FRENCH FRIES

### DESSERT

BLACK FOREST CAKE  
CHEESE CAKE  
DIPLOMAT PUDDING

### BEVERAGES

COFFEE  
BOTTLED WATER  
HOT TEA  
ICED TEA  
SODA

\* COCKTAILS MAY BE ORDERED FOR AN ADDITIONAL  
COST. PLEASE SEE LIQUOR LIST ON BACK.